



~ STUDENT ~
catering
FAR BEYOND THE PLATE



APPETIZERS & SNACKS

each serves 12-15 unless otherwise noted

Vegetable Crudites with Dip	26.00
Cubed Cheese and Cracker Platter	37.25
Hummus with Pita Chips	11.50
Spinach and Artichoke Dip with Tortilla Chips	26.00
Guacamole	11.25/pt.
Sour Cream, Salsa, or Onion Dip	7.20/pt.
Nacho Cheese	8.25/pt.
Tortilla Chips (14 oz. bag)	5.75
Potato Chips (16 oz. bag)	7.75
Pretzels (16 oz. bag)	4.95
Chicken Fingers with BBQ Sauce and Ranch	12.50/doz.
Buffalo Wings with Celery and Blue Cheese	12.50/doz.
Mozzarella Sticks with Marinara Sauce	12.50/doz.
Loaded Potato Skins	12.50/doz.
Jalapeño Poppers	12.50/doz.
Quesadillas	12.50/doz.
Mac & Cheese Bites	12.50/doz.
Pigs in a Blanket	12.50/doz.
Corn Dogs	12.50/doz.
Boneless Chicken Wings	12.50/doz.
Vegetable Spring Rolls	12.50/doz.
Sliders	1.55 each
Pulled Pork Sliders	1.55 each

(Upscale options available. Please contact Catering for details.)

NOTHING IS BEYOND OUR EXPERTISE. LET US SHOW YOU!



WHOLE PIZZAS & ITALIAN SPECIALTIES

Hand-tossed, 18" pies. (served in 8 or 12 slices)

Cheese Pie	14.50
Pepperoni Pie	15.55
Veggie Pie with up to 3 fresh toppings: mushrooms, bell peppers, onions, Roma tomatoes or spinach	15.55
Specialty Pies Choice of: • White Pie with Spinach, Fresh Mozzarella, Tomato and Basil • Italian Sausage and Peppers • 4-Seasons (Ham, Artichoke, Spinach, Mushroom) • Buffalo Chicken • Balsamic Roasted Vegetables	17.50
Calzone Cheese, ham, pepperoni, spinach, or roasted veggie	6.25
Stromboli Roasted veggie or meat lovers	6.25
Hot Sub Sandwiches Chicken Parmesan or meatball	7.25



FROM *the* DELI

each serves 12

Sub Rosa

Ham, salami and provolone cheese served with lettuce, tomato, oregano and oil and vinegar. condiments included

49.95 or 4.15 pp

New York Deli

Roast beef*, turkey, ham and American cheese served with lettuce, tomato and choice of dressing. condiments included

49.95 or 4.15 pp

Roasted Vegetable

Roasted vegetables drizzled with balsamic

43.50 or 3.65 pp

Deli Sandwiches

Turkey, ham and Swiss, tuna salad and roasted veggie served with lettuce and tomatoes

43.50 or 3.65 pp

Deli Wraps

Grilled chicken, Black Forest ham and Brie, roast beef*, hummus and veggies. served with lettuce and tomatoes

43.50 or 3.65 pp



SALADS

half-tray served 12-15; full-tray served 25-30

	<i>half-tray</i>	<i>full-tray</i>
Tossed Salad	18.75	33.25
Mesculin Greens w/Pears & Heirloom Tomatoes Salad	22.75	41.50
Potato or Pasta Salad	9.25/2 lbs.	
Fresh Fruit Salad	9.25/2 lbs.	

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ENTRÉES & SIDES

Half-tray serves 12-15. Full-tray serves 25-30

	<i>Half-tray</i>	<i>Full-tray</i>
Fried or Roasted Chicken	46.75	88.25
BBQ Pulled Pork	36.50	67.50
Signature Cheese Mac and Cheese	31.25	57.25
Chicken Parmigiana	46.75	88.25
Eggplant Rollatini	41.50	78.00
Penne ala Vodka	31.25	57.00
Biryani Chicken	46.75	88.25
Chicken Bruschetta	46.75	88.25
Grilled Tofu over Asian Noodles	31.25	57.00
Curry Vegetables	31.25	52.00
Beef and Broccoli	52.00	93.50
Sausage and Peppers	46.75	88.25
Enchiladas Suizas	31.25	57.00
Hot Dogs with Buns	31.25	57.00
Hamburgers* with Buns	46.75	88.25
Vegan Burgers with Buns	46.75	88.25
Vegetable Lo Mein	26.00	41.50
Rice Pilaf	12.50	21.75
Mashed Potatoes	21.75	36.25
Herb Roasted Potatoes	14.50	24.95
Seasonal Vegetable Medley	18.75	33.25
Dinner Rolls	7.25/doz	

ENTRÉE PACKAGES

Includes plates, napkins, cups, utensils, tossed salad with balsamic dressing, cookies, choice of canned iced tea or bottled water, and food served in foil pans. Linens are available for an additional fee. (20 person minimum)

Baked Potato Package

10.35

Includes broccoli, bacon bits, fresh tomato, butter, green onion, jalapeño, sour cream, and cheddar cheese, plus cookies. Served with your choice of vegetarian or spicy chili.

Pasta Package

10.35

Choice of pasta: penne, farfalle, or ravioli | Choice of one sauce: marinara, pesto or Alfredo accompanied with garlic knots

Taco Bar

11.40

Includes the following ingredients, served with a seasonal salad, iced water, and iced tea or lemonade:

- Seasoned beef or chicken
- Sautéed peppers and onions
- Assorted taco shells and tortillas
- Cilantro rice
- Black beans
- Shredded lettuce
- Fresh tomatoes
- Cheddar cheese
- Salsa
- Sour cream
- Add guacamole (+1.75)
- Add tortillas chips (+.75)



QUICK & EASY PACKAGES

Includes plates, napkins, cups, utensils, choice of lemonade or iced tea, and food served in foil pans. (20 person minimum)

Hamburger Package*

10.15

Includes cheese tray, relish, ketchup, yellow mustard, mayonnaise, choice of pasta salad or potato salad, and choice of watermelon slices, seasonal fruit, or cookies

Pizza Package

7.25

Served with two slices of Sicilian pizza (cheese, pepperoni or veggie) and one cookie

Deli Package

9.30

Includes choice of any three sandwiches below, served on a kaiser roll, cookie, chips, with mayo and mustard on the side

- Turkey Swiss with Lettuce and Tomato
- Roast Beef* and Provolone with Lettuce and Tomato
- Ham and Cheddar with Lettuce and Tomato
- Caprese with Tomato, Fresh Basil, Mozzarella and drizzled Balsamic

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SWEETS

David's Cookies	7.25/doz.
Fudge Brownies choice of traditional, chocolate chip, cheesecake, cookie dough or blondie (contains nuts)	9.30/doz.
Assorted Donuts	11.40/doz.
Assorted Muffins	11.40/doz.
Novelty Ice Cream Bars	2.60/ea.

SHEET CAKES

Choice of: chocolate, yellow, white or marble with buttercream or chocolate icing. (additional varieties available upon request)

	<i>plain</i>	<i>decorated</i>
Half-Sheet Cake	33.25	41.50
Full-Sheet Cake	67.50	83.20

BEVERAGES

Freshly Brewed Coffee	serves 20 16.55
Freshly Brewed Decaffeinated Coffee	serves 20 16.55
Hot Tea Service	12.50/gal.
Bottled Water	14.55/case
Canned Sodas	1.05 each
Iced Tea	7.75/gal.
Lemonade	7.75/gal.

WARES & NAPKINS

.55 per person





CULINART CATERING SERVICES @ STONY BROOK UNIVERSITY

It is our privilege to serve you. CulinArt's Student Catering Guide offers a variety of our most popular selections at value prices. If you wish to discuss additional menu options and details, please feel free to contact our Catering Department at (631) 632-6489 or LBattiste@culinartinc.com.

Please note that this Catering Guide is for Stony Brook University-sponsored student organizations only. All items listed in this guide are priced for pick-up service. Pick up locations will be determined based on what items are ordered and time of pickup.

DELIVERY SERVICE

Additional fees may apply. Please contact the Catering Department for more information.

HOURS of OPERATION

The CulinArt Catering Department is located on the second floor of H Quad. Our office hours are Monday-Friday, 8:00am to 5:30pm. All orders must be placed during our regular office hours, including late night and weekend events.

ORDER PLACEMENT

Please call or email the Catering Department at (631) 632-6489 or LBattiste@culinartinc.com to place your order. To ensure your event is a success, we request that orders are placed at least 72 hours prior to your event date. We understand that last minute orders may occur and will do our best to accommodate all requests. All orders will be confirmed via email. Please note that all prices listed are subject to New York State sales tax.

CANCELLATIONS

All cancellations must be submitted in writing and received by our office at least 72 hours prior to the event date. Any event that is not cancelled within this period will result in 50% payment of the total amount of the contract. Events that are cancelled within a 24-hour time frame will result in 100% payment of the total amount of the contract, plus additional charges for rentals, equipment and linens. If a cancellation is received after normal business hours, your request will be processed the next business day; Catering office hours are Monday-Friday, 8:00am to 5:30pm. We understand that last-minute cancellations are occasionally unavoidable. Please contact the Catering Department to discuss re-booking incentives for cancellations due to unforeseen conditions.

PAYMENT OPTIONS & PICK-UPS

Payment for your order can be made with a University approved student organization account. We also accept MasterCard® or Visa®, or cash with proper student organization identification. If you are paying with a credit card or cash, a 50% deposit is required when the event is booked and the balance is due 24 hours prior to the event. Orders can be picked up in the Catering Office during regular business hours, unless otherwise directed by the Catering Department.

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CATERING CONTACT:

LISA BATTISTE, DIRECTOR OF OPERATIONS

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